

## **INGREDIENTS**

2 PERSON | 4 PERSON



¼ Cup 1½ Cup Panko Breadcrumbs Contains: Wheat



1 TBSP | 2 TBSP



Tuscan Heat Spice



Tomato Paste



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



Marinara Sauce



6 oz | 12 oz Spaghetti Contains: Wheat



10 oz | 20 oz Ground Pork



Veggie Stock Concentrates



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

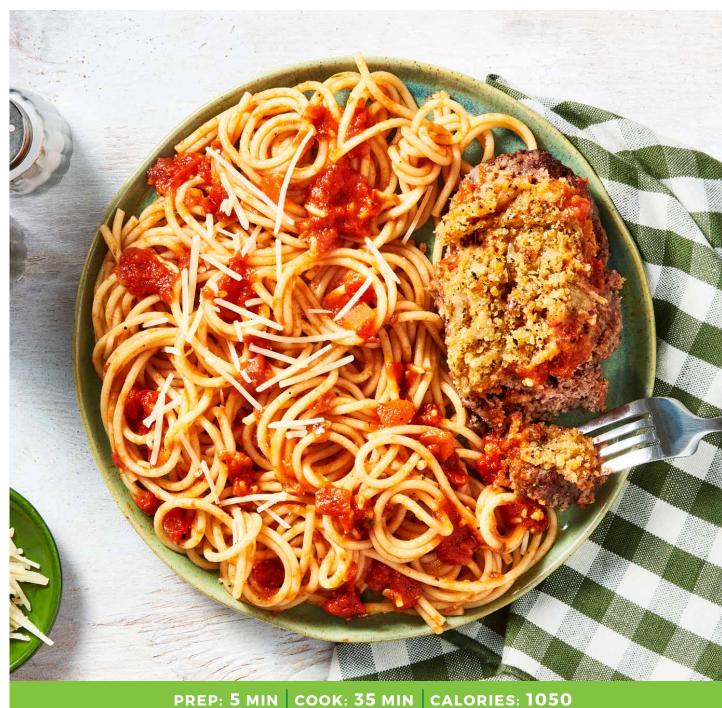


10 oz | 20 oz Ground Beef\*\*



# **PORK MEATLOAF PARM**

over Spaghetti Marinara





## **HELLO**

#### **MEATLOAF PARM**

Marinara sauce, Parmesan, and a crispy, cheesy panko crust take these pork meatloaves to the next level.

#### **SPLISH SPLASH**

Splash a little cold water on your hands before forming the meatloaves in step 2. The heat in your hands is what causes the mixture to stick; cooling your hands down will make the mixture hold on to itself rather than onto you.

#### **BUST OUT**

- Large pot
- Baking sheet
- Small bowl
- Strainer
- · Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 6 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1½ tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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#### **1 MIX PANKO**

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of salted water to a boil.
- In a small bowl, combine panko, mozzarella, and a large drizzle of olive oil; season with salt and pepper.



## **2 FORM MEATLOAVES**

- In a large bowl, combine pork\*, half the panko mixture, half the Tuscan Heat Spice (you'll use the rest later), and 1 TBSP water (2 TBSP for 4 servings); season generously with salt (we used ½ tsp; 1 tsp for 4) and pepper.
- Form pork mixture into two 1-inch-tall loaves (four loaves for 4): flatten tops.
   Place on a lightly oiled baking sheet.





## **3 BAKE MEATLOAVES**

- Evenly spread tops of meatloaves with 1 TBSP marinara each (you'll use the rest later). Mound with remaining panko mixture, pressing gently to adhere.
- Bake meatloaves on top rack until pork is cooked through and crust is browned and crispy, 22-28 minutes.



## **4 COOK PASTA**

- Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **% cup pasta cooking water** (1½ cups for 4 servings), then drain.



## **5 MAKE SAUCE**

Heat pot used for pasta over mediumhigh heat. Add reserved pasta cooking water, tomato paste, stock concentrates, remaining marinara, remaining Tuscan Heat Spice, 2 tsp olive oil, ½ tsp salt, and 1½ tsp sugar (4 tsp olive oil, 1 tsp salt, and 3 tsp sugar for 4 servings). Bring to a boil, then reduce to a simmer. Cook until slightly thickened, 3-5 minutes.



#### **6 FINISH & SERVE**

- Stir drained spaghetti, half the Parmesan, and 1 TBSP butter (2 TBSP for 4 servings) into pot with sauce.
   Season generously with salt and pepper.
- Divide pasta between plates and top with meatloaves. (TIP: If you prefer, serve meatloaves on the side instead.)
   Sprinkle with remaining Parmesan and serve.